

**US claims**

1. An oil containing spread composition, where 5 - 100 wt.% of the oil consists of olive oil, which has no perceivable olive oil odour, and which composition contains at least 10 ppm, preferably at least 50 ppm, more preferably at least 200 ppm of olive oil originating polyphenols.
2. A spread composition according to claim 1 which composition contains at least 50 ppm of olive oil originating polyphenols.
3. A spread composition according to claim 1 which composition contains at least 200 ppm of olive oil originating polyphenols.
4. A spread composition according to claim 1 which contains at least 5 wt.% of olive oil and at least 75 ppm of squalene.
5. A process for refining an olive oil which process comprises sparging the oil with an inert gas at a temperature up to 250°C under such conditions of sparging gas flow, pressure and process time that the refined oil is free from olive oil odour and contains at least 1500 ppm of squalene.
6. A process according to claim 5 where the olive oil to be refined, the source oil, contains at least 100 ppm of polyphenols.

7. A process according to claim 5, where the refining conditions are such that at least 60 wt.% of the polyphenols present in the source oil are retained.
8. A process according to claim 5 where the sparging temperature is 120 - 250°C.
9. A process according to claim 5 where the sparging pressure is 2 - 5 mbar.
10. A process for the manufacture of a food composition which contains 0.1 - 90 wt.% of olive oil, comprising the steps of
  1. selecting the ingredients usual for the composition, including an olive oil source, and
  2. employing the processing steps usual for obtaining the composition,where 10 - 100 wt% of the selected olive oil has been obtained according to claim 5.